Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: Cheng Killihen	Date: 1/13/2022 Page 1 of 3
Address: 158 North Man Street	Time in: 1:13 PM Time out:
Telephone: 608-278-9399 Permit No.: Owner: L: Ping Zheng	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: 11, Inspector: Daniel Martman	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
	ACTORS AND PUBLIC HEALTH INTERVENTIONS

	Compliance Status	IN	out	N/A	N/O	cos	R
	Supervision						
1	Person-in-charge present, demonstrates knowledge, and performs duties	/					
2	Certified Food Protection Manager	1					
	Employee Health						
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	/					
4	Proper use of restriction and exclusion	1					
5	Procedures for responding to vomiting and diarrheal events	1					
	Good Hygienic Practices						
6	Proper eating, tasting, drinking, or tobacco use				/		
7	No discharge from eyes, nose, and mouth				1		
	Preventing Contamination by Han	ids					
8	Hands clean & properly washed		/				
y	No bare hand contact with ready-to-eat food	V,	V				
10	Adequate handwashing sinks properly supplied and accessible		\searrow			\checkmark	
	Approved Source						
11	Food obtained from approved source	J					
12	Food received at proper temperature	1					
13	Food received in good condition, safe, & unadulterated	/					
14	Required records available: shellstock tags, parasite destruction			1			

ippl	cable COS = corrected on-site during inspection	R =	rep	eat	vic	latio	n
		_		,			,
	Compliance Status	IN	OUT	N/A	N/O	cos	F
	Protection from Contamination						
15	Food separated and protected		/			.(p.)	
16	Food-contact surfaces; cleaned & sanitized	V					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	/					
	Time/Temperature Control for Saf	ety					
18	Proper cooking time & temperatures				1		
19	Proper reheating procedures for hot holding				/		
20	Proper cooling time and temperature		1				
21	Proper hot holding temperature				1		
22	Proper cold holding temperature	V					
23	Proper date marking and disposition		1				
24	Time as a Public Health Control				✓		
	Consumer Advisory						
25	Consumer advisory provided for raw / undercooked food	1					
	Highly Susceptible Populations						
26	Pasteurized foods used; prohibited foods not offered						
	Food/Color Additives and Toxic Subs	tan	ces				
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used	/					
	Conformance with Approved Proced	lure	9 S				
29	Compliance with variance / specialized process / HACCP Plan			V			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

	1
Date of Reinspection:	Discussion with Person-in-Charge
1/19/2022	Xor earler

Signature of Person-in-Charge:	/ <i>k</i>	W	2	Date:	1/13/202
Signature of Inspector:				Date:	1/13/2022

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment:	Ching	Kilhen			Date: 1/13/2022	Page 2 of _3
	9	GOOD RET	AIL PRACTICES	AND MASSACH	JSETTS-ONLY SECTIONS	
IN = in compliance	OUT≔ oı	ut of compliance	N/O = not observed	N/A = not applicable	COS = corrected on-site during ins	pection R = repeat violation

	Compliance Status	ВN	OUT	N/A	N/O	cos	R
	Safe Food and Water						
30	Pasteurized eggs used where required	/					
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			V			
	Food Temperature Contro	ol 🗀					
33	Proper cooling methods used; adequate equipment for temperature control		V				
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						SHEETE CO.
	Food Identification						
37	Food properly labeled; original container		1				
	Prevention of Food Contamir	natio	n				
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored		V			V	
42	Washing fruits & vegetables						
	Proper Use of Utensils						
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled		J				
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly		1				
	Utensils, Equipment and Ver	ndin	g				
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

applic	able COS = corrected on-site during inspection	oņ	K =	repe	at vi	olati	on
				_	,		
	Compliance Status	IN	OUT	N/A	N/O	cos	R
48	Warewashing facilities: installed,		1				
	maintained, & used; test strips		$\overline{}$				
49	Non-food contact surfaces clean		2000			S.2002000000	22.547.00
	Physical Facilities	S. D. S.		B.010.50000			
50	Hot & cold water available; adequate pressure						
. 51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned		/				
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		1				
56	Adequate ventilation & lighting; designated areas used						
	Additional Requirements listed in 105	CN	R 5	90.0	11		
-20.000-000	Anti-choking procedures in food		*********		,		
M1	service establishment				~		
M2	Food allergy awareness	1					
	Review of Retail Operations listed in 10)5 C	MR	590	.010		
М3	Caterer						
M4	Mobile Food Operation						
	Temporary Food Establishment						
	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and- Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
М9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
	Local Requirements				ji.		
L1	Local law or regulation						
ļ	Other			Π			
	*						

Type of Operation(s):	Type of Inspection:	Other Information:
Food Service Establishment	≝ Routine	
☐ Retail Food Store	☐ Re-inspection	
☐ Residential: Cottage Foods	☐ Pre-operational	
☐ Residential; Bed &	☐ Illness investigation	
Breakfast	☐ General complaint	
☐ Mobile/Pushcart	☐ HACCP	
☐ Temporary Food Estab.	□ Other	
□ Other		

Signature of Person-in-Charge:	h	m J	Date: 1/13/2)
Signature of Inspector:			Date: 1//3/20

Food Establishment Inspection Report – City/Town of UXbridge

Establishment: Chang Killhen Date: 1/13/2022 Page 3 of 3

		Temperature Obs	ervations		
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
wall-in cooler	41	271005	31		
de	54	vall-in literal	6		
cole Pridge	39	Lot wall	11).5		
(all like)	15.)	•			
CHAIN	4)			1111-11	

		Observations and/or Corrective Actions	to the later
Item	1	I in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food	
Number	Section of Code	Description of Violation	Date to Correct By
	4-501.11	Handwalking in 3-compartment	
	4301.12	·3-Dere sink not labelle	
	3-302.12	food not properly labelled on of orgeted package -handvash sink abstracted (COS)	
		-hartvash sint abstructed (COS)	
	6-501.16	-nop inproperly stored	
	6-301.14	-nop improperly stored -hardwarn sull not labelled	
	6-501.12	-grease build up in hood vents	
	3-30511	-hardwark sull not jabelled -grease build up in how vents -lood not dore 6' in where off ground -well towell covery proceeds	
	3-304.14	-wil towel county proceeds.	
	3-501.17/3-3026	1-Pool in wolker mal property labities	
	3-302.11	- food in Valture not properly covered - had you willen & beef fored on samp level, over ordans	
	3-302/1	- base you water & bell stored on some love, over orions	
	3-501.15	-rice sloved of room lemp. to how	
	3-301.]]	-rice stored of comments to how -employee did not rath heads billose using gloves	
		-kareha	
	6-501.11	- coding s could use a clear	
	6-201.11	- cedng s could use a clear -half in cedling between waltern cooler & freezer (repar/replace)	
		Sanstreer (Warne) 200 ppm - formel should be kept in sanstree when not unse	
		-forel should be kept in souther when pot is not	
	6-301.14	-no hardwar see rege in between	
		A	
		-no variet dear up let - Daniel dropped off 1/12/22	
		11	
		Serv Soli: Li ling zweng-elli. 7/26/2026 Allergen: 11-7/21/2026	
		Allergen: 11- 7/21/2006	

Signature of Person-in-Charge:	m 2	Date: /	13/202
Signature of Inspector:	,,,	Date: 1//3	12022

Food Establishment Inspection Report – City/Town of <u>Vxhridge</u>

	been report	10 3	
Establishment: Cheng Killhon		Date: 1/19/2022	Page 1 of _ 3 _
Address: S8 N Man Strept		Time in: נביב PM Tim	e out:
Telephone: 508 -278-9399	Permit No.:	Number of Violated Provision	,
Owner: Li Ping Zhing		to Foodborne Illness Ris and Interventions (Items 1 thr	
Person-in-charge: //,		Number of Repeat Violation	
Inspector: Delcl Markman		to Foodborne Illness Ris and Interventions (Items 1 thr	
FOODBORNE I	LLNESS RISK FACTORS A	ND PUBLIC HEALTH INTERVENTION:	3
IN = in compliance OLIT= out of compliance	o N/O = not observed N/A = not	applicable COS = corrected on site during increase	Can Danagas deleter

	Compliance Status	IN	OUT	N/A	N/O	cos	R
	Supervision		1				
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
	Employee Health			%			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
	Good Hygienic Practices					· //-	
	Proper eating, tasting, drinking, or tobacco use						
	No discharge from eyes, nose, and mouth						
	Preventing Contamination by Han	ds					
8	Hands clean & properly washed						
۱۶	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
	Approved Source						
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

app.	icable COS = corrected on-site during inspection	R =	rep	eat	vio	latio	'n
	Compliance Status	IN	ουτ	N/A	N/O	cos	R
	Protection from Contamination						
15	Food separated and protected	~~:::-			*****	Quarter S	
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
	Time/Temperature Control for Safe	эtу					
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature				\exists		
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
	Consumer Advisory						
25	Consumer advisory provided for raw / undercooked food						
	Highly Susceptible Populations						
26	Pasteurized foods used; prohibited foods not offered						
	Food/Color Additives and Toxic Subst	an	ces				
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
	Conformance with Approved Proced	ure	S				
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Re	inspection:
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Discussion with Person-in-Charge:

See 19.3

Signature of Person-in-Charge:	W		Date: 1/19/27
Signature of Inspector:	· · · · · ·	J	Date: //9/202 2

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment:	China	Kitchen	•		D	Pate: 1/19/2022	Page 2 of _3
100 mg/s 1700		GOOD RETA	AIL PRACTICES	AND MASSACHU	USET	rs-only sections	910 (m)
IN = in compliance	OUT≔ out	t of compliance	N/O = not observed	N/A = not applicable	COS =	corrected on-site during inspection	R = repeat violation

	0 " 0' '	Γ			r		
	Compliance Status	IN	оит	N/A	N/O	cos	R
	Safe Food and Water				P. 5-906-	r – – –	
30	Pasteurized eggs used where required						
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods						
	Food Temperature Contro	əl					
33	Proper cooling methods used; adequate equipment for temperature control						
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
	Food Identification						
37	Food properly labeled; original container						
	Prevention of Food Contamin	atio	n				
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
	Proper Use of Utensils					<i>y</i>	
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
	Utensils, Equipment and Ven	ding	J				
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used				lii.		

	Compliance Status	₹N	оит	N/A	N/O	cos	R
-	Warewashing facilities: installed,		001		11.0	000	-
48	maintained, & used; test strips						
49	Non-food contact surfaces clean						
	Physical Facilities						
50	Hot & cold water available;						
L	adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
	Additional Requirements listed in 105	CM	R 5	90.0	11		
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
	Review of Retail Operations listed in 10	5 C	MR	590	010		
М3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
М7	Residential Kitchen; Bed-and- Breakfast Operation						
М8	Residential Kitchen: Cottage Food Operation						
М9	School Kitchen; USDA Nutrition Program						
	Leased Commercial Kitchen						
M11	Innovative Operation						
	Local Requirements				dia.		
-	Local law or regulation						
L2	Other					- 1	- 1

001/01/40104 5/ 4004		LZ Other	
		<u> </u>	
Type of Operation(s):	Type of Inspection:	Other Information:	
Food Service Establishment	□Routine		
☐ Retail Food Store	★ Re-inspection		
☐ Residential: Cottage Foods	☐ Pre-operational		
□ Residential; Bed &	☐ Illness investigation		
Breakfast .	☐ General complaint		
☐ Mobile/Pushcart	□ HACCP		
□ Temporary Food Estab.	☐ Other		
☐ Other			

Signature of Person-in-Charge:	Date:	1/19/21
Signature of Inspector:	Date:	1/19/2022

Food Establishment Inspection Report - City/Town of Ulbridge

Establishment: Cheng Milher Date: 1/19/2022 Page 3 of 3

Item / Location	Temp (°F)	item / Location	Temp (°F)	Item / Location	Temp (°
		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			

Observations and/or Corrective Actions				
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code				
Item Number	Section of Code	Description of Violation	Date to Correct By	
		Handwash Sint: U 3-comparament: V Food Labelling: time yes, name not yet X		
		3-comparment:		
	X	Food Labelling: time yes, name not yet X		
		M.P: 1/		
		Great Build-Up: Cleaned V.		
		food 6-inher off ground?		
	X	Map: 1/ Grease Build-Up: Cleaned V. Food 6-inher off ground? 1/ Food properly covered: marl, but a few still uncovered		
_	•			
	X	tool troperly stored: some sour below med, but added		
		plastic sheeting to provent contamination kimprovetilogy		
		Fool Property stored: some sour below meet, but added plantic sheeting to provent contamination kimproved storage Glove Use & Handwashing: None when requisite (they weren't rooting		
		a) the fine		
		Bathroom stgnage:		
	X	Towel Storage, All not store in sandizer buddle		
		of the fine) Bathroom stgrage: / Towel Storage: still not store in sandizer budds Ceiling Tiles: /		
		Marted improvement: vill discuss wheath treelow if further re-inspections or necessary		
		re-inspections of necessary		

Signature of Person-in-Charge:	Date: 1/19/22.
Signature of Inspector:	Date: 1/11/2022